

Banh mi Asian Burger

Ingredients

Burgers

- 1 pound ground chicken
- 1 tablespoon fish sauce
- 1 teaspoon lime juice
- 2 teaspoons soy sauce
- 2 gloves garlic, grated
- 2 teaspoons fresh grated ginger
- 1/2 teaspoon peper
- 1/4 cup cilantro, chopped
- 3 green onions, chopped
- 1 tablespoon sesame oil

Spicy Sauce

- 1/3 cup greek yogurt (you can use mayonnaise)
 - 2 teaspoons sriracha
- To assemble
- 4 whole wheat hamburger buns, toasted
 - 1/3 English cucumber, cut into 16 spears
 - 1/2 cup fresh cilantro
 - 1/4 cup pickled jalapeños
 - 4 butter lettuce leaves
 - 1 carrot, shredded
 - 4 fried eggs (optional, but you should do it)



Preparation

1. Place the ground chicken in a glass bowl. Add the fish sauce, lime juice, soy sauce, garlic, ginger, pepper, cilantro, and green onions. Mix just to combine the ingredients. Dont over mix. Place the meat in the fridge for 30 minutes to marinate.
2. While the burgers are resting make the spicy sauce. Combine the greek yogurt and sriracha in a small bowl. Mix well and set aside until ready to use.
3. Assemble your topping ingredients (toasted buns, cucumbers, cilantro, jalapeños, lettuce, carrots). Gather your eggs for the fried eggs.
4. Heat a large skillet over medium-high heat and add 1 tablespoon of sesame oil. Form the meat into 4 equal patties. They're going to be wet, just do the best you can. They will firm up as they cook. Add the burger to the skillet and cook until they reach your desired doneness. I cook mine about 5 minutes per side, but it will depend on how thick you like your burgers (while the burgers were cooking I fried my eggs in a separate skillet).
5. To assemble the burgers, spread a bit of the spicy sauce on the bottom of the bun. Top with a lettuce leaf, then a burger. Top the burger with a few cucumber slices, a few jalapeños, carrots and cilantro. Finally add the fried egg (do it people) and then top with the burger bun.